



SCORE

SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM.
THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. CITED NUMBERS REFER TO CORRESPONDING SECTIONS IN THE CALIFORNIA HEALTH AND SAFETY CODE OR COUNTY ORDINANCE. SECTION REFERENCES MAY BE COMPLETE/ PARTIAL OR PARAPHRASED. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS NEEDED.

TEMPERATURE CONTROLS

1. **Proper Holding Temperatures.** Potentially hazardous foods (PHF) shall be held at or below 41°F or above 140°F (113995, 113997).
2. **Proper Cooking Temperatures** Comminuted meat, or any food containing comminuted meat, shall be heated to 157°F or 155°F for 15 seconds. Eggs, and foods containing raw eggs, shall be heated to 145°F. Pork shall be heated to 145°F. Poultry, comminuted poultry, stuffed fish, and stuffed meat / poultry shall be heated to 165°F (113996).
3. **Proper Reheating of PHF.** Any potentially hazardous food cooked, cooled and reheated for hot holding or serving shall be heated to 165°F (113998).
4. **Proper Cooling of PHF.** All potentially hazardous food shall be RAPIDLY cooled from 140°F to 70°F, within 2 hours, and from 70°F to 41°F, within 4 hours. Approved cooling methods include: cooling food in shallow, heat-conducting pans; separating food into smaller portions; using rapid-cooling equipment; adding ice as an ingredient; inserting containers in an ice bath while stirring frequently (114002).
5. **Proper Thawing / Frozen Food Handling.** Food shall be thawed by the following methods: in a refrigeration unit; under cold, running, potable water for a period not to exceed two hours; in a microwave oven; or, as part of cooking process. Frozen food that has been thawed shall be cooked or otherwise processed before it can be refrozen (114085).
6. **Diligent Preparation.** Potentially hazardous food that has been removed from approved holding temperatures for the purpose of preparation shall be prepared diligently. In no case shall the period of ambient temperature preparation time exceed two hours without a return to approved holding temperatures. Total ambient-preparation time shall not exceed a total accumulative time of four hours (113995).

FOOD PROTECTION

7. **Food Protected from Contamination, Adulteration, Spoilage, Proper Storage.** Food shall be inspected upon receipt for signs of spoilage, contamination and randomly checked for adherence to the temperature requirements set forth in section (113995, 114003). All food shall be manufactured, produced, prepared, packed, stored, displayed, served etc. so as to be pure, free from contamination, adulteration and spoilage and shall be from an approved source (114010). Sulfites shall not be added to PHF (114070). All food must be stored in an approved facility. Stored food shall be covered, protected and kept free from contamination. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" off the floor on approved shelving. Food shall be displayed, shielded and dispensed in a manner that protects the food from contamination (114080).
8. **Food From an Approved Source, Harvest Tags.** All food shall be obtained from an approved source (113980). No unpackaged food that has been served shall be reserved or used for preparing other food. No food prepared or stored in a private home shall be stored or sold in a food facility (114015). Shellfish tags must be maintained for at least 90 days (114003).

FOOD HANDLER / FACILITY CONDITION

9. **Proper Employee Hygiene.** No employee shall commit any act that may result in the contamination or adulteration of food, food contact surfaces, or utensils. All employees preparing, serving, or handling food or utensils shall wear clean, outer garments. All employees shall wear hairnets, caps or other suitable coverings to confine all hair when required to prevent the contamination of food, equipment, or utensils. Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods; after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, sores, and rashes. Employees with the potential for disease transmission shall be excluded from the food facility / preparation of food (114022).
10. **Handwashing Sinks / Supplies.** All handwash sinks shall be provided with hot/cold water under pressure, fully stocked soap and towel dispensers/hot air blowers. Food establishments built after 1995 shall have fully operational and accessible hand wash sink in food preparation areas (114115).
11. **Unsanitary Food Facility Conditions.** All food facilities, utensils and equipment and facilities shall be clean, fully operative and in good repair (114050).
12. **Vermin Infestation.** Food shall be prepared, stored, transported, and sold so as to be protected from vermin (114010). Food facilities shall be constructed and maintained so as to prevent the entrance and harborage of animals, birds, and vermin (114030). Premises must be kept clean and free from litter, rubbish, and vermin such as rodents (rats, mice), cockroaches, flies, etc. (114040).
13. **Waste Water Disposal & Plumbing.** All liquid waste must drain to an approved fully functioning, approved sewage disposal system. All plumbing shall be installed in compliance with local plumbing ordinances and shall be maintained in good repair and fully operational. All steam tables, ice machines, food preparation and utensil washing sinks, and other such equipment shall drain through an air gap into a floor sink or as otherwise approved (114100).

WATER / SANITIZING

14. **Proper Manual Sanitizer / Proper Sanitizing of Utensils & Equipment.** Manual sanitization shall be by contact with 100 ppm of chlorine for 30 seconds; 200 ppm of quaternary ammonium for 60 seconds; 25 ppm of iodine for one minute; or contact with water of 180°F for 30 seconds. Provide appropriate testing equipment/materials to monitor sanitizer level (114060). All food preparation establishments shall have a 3-compartment sink with two integral drain boards. Multiuse consumer utensils shall be cleaned by one of the following means: 1) Hand wash using a 3-compartment sink with two integral drain boards: wash in hot water with cleanser; rinse in clean hot water; rinse in final sanitizing solution, or 2) machine wash, followed by a hot water (180°F) or a sanitizing rinse with an approved sanitizer concentration. Food-contact-surfaces / utensils shall be cleaned and sanitized each time there is a change in processing, between different raw animal products, produce and ready-to-eat foods, and at least every 4 hours (114060, 114090).
15. **Proper Sanitizing of Food Contact Surfaces.** Wiping towels used to wipe preparation/service counters, food contact equipment etc. shall be used only once unless stored in clean water with an approved sanitizer (e.g. one tablespoon of bleach in one gallon of water)(114060, 114090).
16. **Potable Water Supply / Hot Water (120° F).** An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. The potable water supply shall be protected with a backflow or back siphonage device, as required by applicable plumbing codes (114095).

FOOD HANDLERS / PROTECTION/ EQUIPMENT / UTENSILS

17. **Managers Food Safety Certification.** Each facility shall have an owner or employee who has successfully passed an approved food safety certification examination. The certificate shall be retained on site and made available for inspection by the health enforcement officer. A certificate shall expire three years from the date of original issuance (113716).
- Food Worker Certification.** No person shall work or allow the employment of any person as a food worker unless the food worker possesses an unexpired, unrevoked, unsuspended food worker or food service

manager certificate (County Code 33.0410). A valid operational permit is required for any food related retail or wholesale activity (33.044).

18. **Sherman Food & Drug / Labels / HACCP.** All prepackaged foods are to be labeled with the Company name/address, common name of the product, ingredients (in descending order), the net weight or numerical count of the product and the statement "Perishable Keep Refrigerated" for refrigerated PHF (110370, 110660-110805). PHF that are packaged by the food facility in oxygen-reduced atmosphere or have been partially cooked and sealed in any container shall be plainly date coded (114057). Food facilities may operate pursuant to a HACCP plan with a minimum of one person per shift who is knowledgeable in the HACCP plan(s) and is responsible for adherence to any HACCP plan used. Any HACCP plan that uses time, water activity or acidification to assure the safety of potentially hazardous food shall not be implemented without prior approval by the enforcement agency (114056).
19. **Sneeze Guard Protection.** All food shall be protected from contamination (113980). Salad bars, buffet type food service, and other ready to eat food shall be shielded so as to intercept a direct line between the customer's mouth and the food being displayed (114080).
20. **Probe and Refrigerator Thermometers.** An accurate thermometer shall be provided for each refrigeration unit located in the warmest part of the unit. An accurate probe thermometer suitable for measuring the temperature of food shall be readily available and shall be used to monitor cooking and holding temperatures (113995).
21. **Employee Personal Items, Employee Changing Room.** An approved room or area shall be provided for employees to change and store clothes and other personal items separate from toilets, food/utensil storage, food preparation, and utensil washing. Personal effects shall not be stored in any other area on the premises (114135). No sleeping accommodations shall be maintained in any room where food or utensils are stored (114175).
22. **Equipment / Utensils; Storage, Cleanliness, Condition Equipment.** Food contact surfaces and utensils shall be cleaned and sanitized. If used with potentially hazardous food equipment, food contact surface and utensils shall be cleaned and sanitized at least every four hours. Utensils and equipment shall be handled and stored so as to be protected from contamination (114090). All utensils and equipment shall be approved, installed properly, and meet applicable standards (114065, 114090).

STRUCTURAL / RESTROOM / JANITORIAL / SIGNS

23. **Floors / Walls /Ceiling in Good Repair & Enclosed.** Each food establishment shall be fully enclosed with approved floors, walls, and ceiling. Delivery doors are to be equipped with an operational air curtain that engages when the door is opened. (114145) Floor, wall and ceiling surfaces shall be smooth, durable in construction, nonabsorbent and washable. Ceilings and walls must also be light in color (114145, 114155). All food facilities shall be kept clean and in good repair (114050).
24. **Adequate Lighting and Shatter Guards.** Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields (114170).
25. **Exhaust System Clean and in Good Repair.** Exhaust hoods and filters shall be properly installed, maintained clean, and in good repair (114050). Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage (114140).
26. **Restrooms Clean and in Good Repair.** Clean toilet facilities in good repair for employee use shall be provided in all food establishments. Toilet facilities shall have self-closing doors. Toilet rooms shall not be used for storage of food, equipment or supplies. Toilet tissue shall be provided at each toilet (114105). Hand washing facilities shall be provided within or adjacent to toilet rooms and shall be equipped with hot and cold running water, hand washing soap and disposable towels or hot air blowers (114120). Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch-activated exhaust fan, consistent with local building codes (114140). Every food facility or other place where food, beer, or alcoholic liquor is sold for consumption on the premises shall have both a women's and men's restroom that is well maintained and accessible (33.048).
27. **Chemical Use / Storage, Janitorial Closet, Mop Sink, Waste Disposal.** Only those pesticides that are specifically approved for use in a food facility may be used. All poisonous substances, cleaning compounds and all injurious or poisonous materials shall be stored in labeled containers and shall be stored in a manner that is not likely to cause contamination of food (114025). Each food facility shall be provided with equipment necessary to store and dispose of waste. All food waste shall be kept in leak proof and rodent proof containers covered by close fitting lids. Outside Trash containers shall be covered during periods of operation. Food waste and rubbish shall be frequently disposed of in a sanitary manner (114035). A separate area away from food shall be provided for the storage of cleaning equipment and supplies. A janitorial sink or mop basin shall be provided for general cleaning purposes and for the disposal of mop bucket wastes and other liquid wastes (114165).
28. **Proper Signs / Exclusion of Live Animals.** The employer shall post and maintain a conspicuous sign in each toilet room to direct employees to thoroughly wash hands after using the toilet (114021). No live animal, bird, or fowl shall be kept or allowed in any food facility. The exception is when a handicapped or licensed person in a public area accompanies a guide dog, signal dog or service dog (114045). The food facility shall post a notice advising customers that a copy of the most recent inspection report is available on site for review (113946).

ENVIRONMENTAL HEALTH SERVICES OFFICES

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|------------------------------------|------------------------------------|
| San Bernardino(909) 387-3047 | Victorville(760) 243-3773 |
| 385 N. Arrowhead Ave., 2nd Floor | 13911 Park Ave. |
| East Valley Region | Barstow(760) 256-4736 |
| San Bernardino(909) 387-4608 | Mountain/ Plan Check Region |
| Redlands(909) 798-8526 | San Bernardino(909) 387-0214 |
| West Valley Region | Ontario(909) 458-9673 |
| Ontario(909) 458-9673 | Victorville(760) 243-3773 |
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